**Philly Cheesesteak**

**Filling:**

4 hoagie rolls

12 oz. sliced roast beef, cut into strips

8 slices provolone or American cheese

1 Tbsp. olive oil

½ green bell pepper, cut into strips (optional)

½ onion, cut into strips (optional)

4-5 mushrooms, sliced (optional)

9 slices salami (optional for steak-bomb)

2 Tbsp. beef stock

**Spread:**

½ cup mayo

½ tsp. garlic powder

½ tsp. onion powder

Salt and pepper to taste

For any of the optional ingredients, you don’t have to use the amount in the recipe, it is only a suggestion. Please don’t use more than

**INSTRUCTIONS**

1. Preheat oven to 400ºF.
2. Mix all spread ingredients together in a bowl.
3. Split the hoagie rolls, but don’t cut them all the way through. Apply spread to the insides.
4. In a large sauté pan, heat the olive oil over medium heat. Add the onions and peppers, and cook until softened.
5. Add the mushrooms and cook until soft.
6. Add the roast beef and cook until heated through, only about 2-3 minutes.
7. Add the beef stock. Let it reduce so that everything is moist, but not dripping wet.
8. Adjust seasoning with salt and pepper.
9. Put an equal amount of the meat/veggie mixture in each roll. If you are using the salami, put that on before the cheese. Top with 2 slices of provolone or American cheese.
10. Put them on sheet pan and bake in the oven for 3-4 minutes, or until cheese is melted and the outside of the roll is slightly toasted.